



Europäisches Patentamt
European Patent Office
Office européen des brevets



(11) Publication number:

0 353 021 B2

(12)

NEW EUROPEAN PATENT SPECIFICATION

(45) Date of publication of the new patent specification: (51) Int. Cl.⁶: **A23L 3/34**
18.10.95

(21) Application number: **89307537.4**

(22) Date of filing: **25.07.89**

(54) Controlled environment transportation of respiring comestibles.

(30) Priority: **29.07.88 NZ 225620**

(43) Date of publication of application:
31.01.90 Bulletin 90/05

(45) Publication of the grant of the patent:
31.03.93 Bulletin 93/13

(45) Mention of the opposition decision:
18.10.95 Bulletin 95/42

(84) Designated Contracting States:
AT BE CH DE ES FR GB GR IT LI LU NL SE

(56) References cited:

EP-A- 0 224 469	WO-A-87/05782
DE-A- 3 140 337	FR-A- 2 520 592
US-A- 3 102 779	US-A- 4 642 996

PATENT ABSTRACTS OF JAPAN, vol. 4, no.
151 (C-28)(633), 23 Oct. 1980

(73) Proprietor: **TRANSFRESH CORPORATION**
607 Brunken Avenue
Salinas
California 93902 (US)

(72) Inventor: **Harris, Samuel**
45 Evelyn Place
Northcote
Auckland 9 (NZ)

(74) Representative: **Ayers, Martyn Lewis Stanley**
et al
J.A. KEMP & CO.
14 South Square
Gray's Inn
London WC1R 5LX (GB)

EP 0 353 021 B2

EP 0 353 021 B2**Description**

The present invention relates to improvements in and/or relating to the carriage of comestibles and/or plants whether cut or not (hereinafter simply "comestibles") and in particular to an apparatus applicable thereto including containers and related means and methods.

In New Zealand Patent Specification No. 205453 (US patent 4642996, Australian patent 567966 and other equivalents thereto) there is disclosed a system utilising shipping containers whereby the respiring comestible is loaded into a container, the container is then sealed sufficiently to ensure that less oxygen from ambient air can diffuse into the container than is required for respiration by the comestible, flushing the container (preferably with a nitrogen rich gas) to reduce the oxygen level in the container atmosphere below that of the ambient air and transporting the container while monitoring at least the carbon dioxide and oxygen levels (and preferably also the temperature) within the container and adjusting as necessary, (a) the oxygen content by positive infusion of ambient air into the container in response to such monitoring towards an optimum or predetermined value or range of values, (b) the carbon dioxide content by absorbing carbon dioxide from the atmosphere in the container in response to such monitoring towards an optimum or predetermined value or range of values and (c) the temperature, if monitored, by refrigeration in response to such monitoring towards an optimum or predetermined value or range of values.

The present invention recognises that the system disclosed in the aforementioned patent specification can further be improved, in particular in relation to control of the carbon dioxide presence in the container.

It is also recognised that while a system in accordance with the present invention is most appropriate for use with shipping "containers" where there is a wish to obviate the need for the transportation of pressurised or liquefied gases therewith, such a system is equally appropriate in other carriage spaces, eg. the cargo hold of an aircraft, ship, train or the like and therefore for the purposes of the present specification the word "container" as used herein relates not only to shipping containers but to any means defining a storage space for such comestibles.

In a system such as disclosed in the aforementioned patent specification the quantity of carbon dioxide capable of being absorbed is finite where reliance is placed upon a finite amount of a carbon dioxide absorbing medium such as, for example, a scrubbing unit including hydrated lime. Moreover there is also the prospect of carbon dioxide build up where for some reason or another a flow of the gaseous environment of the container can not be ducted through any such carbon dioxide scrubbing device.

It is therefore an object of the present invention to provide a method and related apparatus which will provide some safeguard in the event the carbon dioxide content of the container rises above a desirable level.

Accordingly the present invention, in one aspect, provides a method of transporting a quantity of a comestible which may be subject to degradation as a result of respiration during transportation, comprising the steps of:

(a) sealing or substantially sealing said quantity of the respiring comestible within a container, wherein "container" is defined as any means defining storage space for respiring comestibles, sufficiently to ensure that less oxygen of the ambient air can diffuse into the container than is required for full respiration by the respiring comestible, flushing the container with an oxygen low or oxygen free gas so as to provide a reduced oxygen level in the sealed or substantially sealed container, such flushing occurring before, during and/or after said sealing or substantial sealing, and
(b) transporting the container with the respiring comestible therein while (i) monitoring the oxygen level within said container and automatically adjusting the oxygen level as necessary by a positive infusion of ambient air into the container in response to such monitoring towards an optimum or predetermined value or range of values and (ii) monitoring the carbon dioxide level within said container and adjusting the carbon dioxide level as necessary in response to such monitoring towards an optimum or predetermined value or range of values without reliance upon flushing with an oxygen low or oxygen free gas, said adjustment being firstly by means of a scrubbing of the air within said container should said carbon dioxide level rise above a first predetermined value, and, secondly, should said carbon dioxide level rise above a second higher predetermined value, by the positive infusion of ambient air into the container.

Preferably said container is refrigerated and there is automatic adjustment of the temperature.

A further aspect of the present invention consists in an apparatus for transporting a quantity of respiring comestibles which may be degraded by respiration, said apparatus comprising:

transportable means defining a volume of a gaseous environment for said comestibles capable of being substantially sealed and in which the comestibles to be transported can be carried;

means to seal or substantially seal said volume after loading with said comestibles such that less

EP 0 353 021 B2

oxygen from the ambient air can diffuse into the environment than is required for the respiration;

means to enable flushing of the environment with an oxygen free or low gas to reduce the oxygen content thereof below that of ambient air;

means to monitor the oxygen content of the environment;

5 means to monitor the carbon dioxide content of the environment;

means responsive to the means to monitor said oxygen content to cause a positive infusion of ambient air into the environment should the oxygen content be or fall below a predetermined value;

means responsive to the means to monitor said carbon dioxide content to cause passage of gas within the environment through means to scrub at least some of the carbon dioxide therefrom should carbon dioxide content rise above a first predetermined value; and

10 means responsive to the means to monitor said carbon dioxide content to cause a positive infusion of ambient air into the environment should said carbon dioxide content not be maintained below a higher second predetermined value by said means to scrub at least some carbon dioxide from the environment.

Preferably said apparatus includes means to monitor the temperature of the environment and additionally means responsive to the means to monitor the temperature of the environment to adjust at least downwardly the temperature of the environment towards a predetermined value.

The environment may be within a container which defines a storage space for respiring comestibles.

A third aspect of the invention provides a gas controller for a container, wherein "container" is defined as any means defining a storage space for respiring comestibles, having means for extraction of CO₂ from 20 the container air and means for exchange of ambient air with container air, said controller comprising:

a microprocessor, read-only memory and read-write memory connected to a common communication bus;

25 a carbon dioxide detector for monitoring the level of carbon dioxide in the container air;

an oxygen detector for monitoring the level of oxygen in the container air;

means for connecting the output of said detectors to said bus; and

30 an output port connected to said bus for output from said microprocessor of control signals which activate/deactivate said means for extraction and means for exchange;

wherein said microprocessor executes a program stored in said read-only memory which program:

(a) monitors said carbon dioxide and oxygen level;

35 (b) activates/deactivates said means for extraction if said carbon dioxide level rises above/falls below a predetermined carbon dioxide high limit or range of limits;

(c) activates/deactivates said means for exchange if said carbon dioxide level rises above/falls below a predetermined carbon dioxide high limit or range of limits; and

(d) activates/deactivates said means for exchange if said oxygen level falls below/rises above a predetermined oxygen level or range of levels.

One preferred form of the present invention will now be described with reference to the accompanying drawings in which:

Figure 1 is a block diagram of a controller which may be used to implement the present invention; and

Figures 2 and 3 are flow diagrams for portions of the controller microprocessor program.

40 The controller, hereinafter described, is now preferred to be used in connection with the container systems described in the aforementioned specifications, particularly with reference to Figures 1-7 of those specifications, as a replacement for the controller described in relation to Figures 8-10 of those specifications. Such figures and the description thereof is hereby herein incorporated by way of reference.

45 The controller is a microprocessor based unit which measures, controls, displays and logs levels of carbon dioxide and oxygen in a container as hereinbefore defined, particularly a refrigerated marine shipping container. Control of the gas levels may be achieved via solenoid valves built into the container and connected to the controller. In the case of CO₂, valves are provided to (i) allow passage of container air through a scrubber unit in order to prevent the CO₂ level of the container air rising above a predetermined level, and (ii) allow an infusion of ambient air to the container should the CO₂ level rise above a higher predetermined level, such as in the event of failure of the scrubber action. In the case of O₂, the external valves of (ii) allow an infusion of ambient air to the container in order to prevent the O₂ level of the container air from falling below a predetermined level. The controller is intended to be portable and of a size and shape to fit in the electrical power control box of such containers.

50 Referring to Figure 1, the controller schematically comprises a microprocessor 1 which operates according to a program stored in read-only memory 2. The microprocessor reads and writes to and from read/write memory 3 and a removable cassette in cassette unit 4. A gas pump 5 continuously draws air from the container through inlet 15 and consecutively through O₂ detector 6 and CO₂ detector 7. Outlet 16 may return the sampled air to the container or its surroundings. A temperature detector 8 monitors

EP 0 353 021 B2

approximately the temperature of the controller itself. Analog multiplexer 9 passes any of the three detector output signals to analog-to-digital converter 10 in response to commands by the microprocessor. The selected detector signal is then passed to the microprocessor on a common data/address bus 11.

Microprocessor 1 calculates actual CO₂ and O₂ levels by applying corrections to the detected levels as necessary depending on the detectors used. The CO₂ and O₂ levels according to the most recent sample are then shown on display 12, and may at suitable intervals be stored on the cassette, in addition to the detected temperature and the time according to real time clock 13. The microprocessor compares the actual CO₂ and O₂ levels with predetermined setpoints, these being preferred levels which vary with particular comestibles. Action of the container valves is controlled by the microprocessor.

It has been practical to group comestibles commonly transported by container into two categories, having preferred CO₂ levels greater or less than 3% by volume of the container air. A high CO₂ limit is defined for each category, above which unacceptable damage to the comestibles occurs. When the preferred level is less than 3% the high limit is 5%, and when the preferred level is greater than 3% the high limit is 5% plus the preferred level.

That part of the microprocessor program which enacts the present invention will now be described with reference to the flow charts of figures 2 and 3.

In Figure 2, action may be taken in respect of the container CO₂ and O₂ levels, provided that the container is not undergoing defrosting. The microprocessor then proceeds to compare the CO₂ level with the CO₂ setpoint and then with the CO₂ high limit value. If the CO₂ high limit is exceeded, ambient air is drawn into the container to lower the container air CO₂ level, otherwise the O₂ level is compared with the O₂ setpoint. CO₂ high limit control thus overrides O₂ level control. In making each comparison and operating valves if necessary, program execution passes to the routine shown in Figure 3.

Referring to Figure 3, the microprocessor calculates an error equal to the deviation of the CO₂ or O₂ level from the corresponding setpoint, and calculates a control value equal to the error magnitude less the deadband amplitude. If the control value is negative the error is within the deadband and the existing valve status is maintained. If the control value is positive, the error is outside the deadband and action may be taken as follows. If the CO₂ level and setpoint are being compared, a positive error indicates that the level is undesirably high and the scrubber valve should be opened or remain open, while a negative error indicates that the level is below the setpoint and the scrubber valve should be closed or remain closed. If the O₂ level and setpoint are being compared, a positive error indicates that the level is above the setpoint and the external valve should be closed, while a negative error indicates that the level is undesirably low and the external valves should be opened or remain open.

Principal features of a specific embodiment of the invention will now be described. In this embodiment the microprocessor 1 is an Intel 8085 8-bit processor. The other components of the controller shown in figure 1 interface with the data/address bus via an 8255 programmable peripheral interface, except that the external ports 15 include an 8251 programmable communications interface for connection of the controller to a further microprocessor if desired. The ROM 2 in which the microprocessor program is stored comprises two 32K 2732 EPROMS while the RAM 3 comprises a 2K 6116 static RAM. The analog multiplexer 9 and analog-to-digital converter 10 comprise 4051 and ADC0802 chips respectively. The setpoints for a particular container load are stored in the cassette after input from a portable computer via the 8251 interface as noted above, and the controller cannot exercise the routine of figure 2 unless the cassette is in place. Deadband values (O₂:±0.3%, CO₂:±0.5%) are stored in the EPROMS and are not varied between loads.

A "Teledyne"-type A5 microfuel cell detects oxygen in the container air up to 25% by volume and with 10% accuracy of reading. The cell output is temperature dependent for which compensation is achieved via a thermistor in the cell output circuit.

A four filament "Gowmac"-thermal conductivity cell is used to detect the presence of carbon dioxide in the container air up to 25% by volume. Each filament of the detector comprises one arm of a resistance bridge, two filaments being used for gas measurement and two filaments for reference. Such a detector is not intrinsically CO₂ sensitive but also reflects the O₂ and NO₂ levels of the container air. The microprocessor therefore compensates the conductivity cell output according to the detected O₂ level and an estimate of the N₂ level. The CO₂ detector is also temperature dependent for which further compensation is made by the microprocessor via the output of temperature detector 8. Overall, the CO₂ level obtained with 1%

55

* Teledyne Analytical Instruments Box 1580 City of Industry CA 91749 USA

* Gowmac USA Box 32 NJ 08805 USA

EP 0 353 021 B2

accuracy.

A "Wisa" * vibrator type pump draws container air through the detectors at 0.2-0.5 l/minute. The air is filtered before passage through the CO₂ detector.

Each detector output is read by the microprocessor approximately once every second and a running average for each level is calculated to overcome noise, the detector outputs being compensated as noted previously. The latest averages are displayed on the front panel of the controller and compared with the setpoints. The container CO₂ and O₂ levels and controller temperature are recorded on the cassette approximately every 8 hours when the container and controller are in use. There is provision to monitor and record the temperature within the container through a further communications port in the container, not shown in figure 1, if desired.

Appendix I is a portion of an 8085 assembly language program listing in which lines 222-335 correspond approximately to the flow chart of Figure 2.

Appendix II is a portion of an 8085 assembly language program listing in which lines 1134-1168 carry out CO₂ level compensation for the CO₂ detector temperature, lines 117-1200 carry out CO₂ level compensation in accord with the O₂ level, and lines 1219-1272 correspond approximately to the flow chart of Figure 3.

It is believed that apparatus and methods in accordance with the present invention define widespread application in the transportation industry.

20

25

30

35

40

45

50

55

EP 0 353 021 B2

APPENDIX 1

315-II 6030/80GS MACRO ASSEMBLER, V4.1 TFCVF
TRANSFRESH 300 SERIES CONTROLLER

	LOC	CSJ	LINE	SOURCE STATEMENT	
5				CALL	L0G
	00C0 CD0505	C	214	KRA	A
	00C3 AF		215	STA	LOGF ;AND RESET LOG FLAG
10	00C4 32e400	D	216		
			217		
			218		; COMPENSATE AND SCALE INPUTS
	00C7 CDA006	C	219	MAIN1: CALL	TFCMP
			220		
			221		; CONTROL OUTPUTS
	00CA 3A0450		222	LDA	PORTA
15	00CD 47		223	MOV	B,A
	00CE E620		224	ANI	DFRST ;DEFROSTING?
	00D0 CAA801	C	225	JZ	DPPTR ;YES, EXIT
			226		
	00D3 78		227	MOV	A,B
	00D4 E690		228	ANI	CART ;CARTRIDGE INSERTED
20	00D6 C2A901	C	229	JNZ	DPPTR ;NO, EXIT
			230		
			231		; DO CONTROL ACTION ON CO2
	00E9 110A40		232	LXI	D,ESPCO2 ;GET CO2 SET POINT
	00EC CD1E08	C	233	CALL	SPCV ;CONVERT
			234		
25	00DF 012300	D	235	LXI	B,TC02 ;CO2 VALUE
	00E2 115300	D	236	LXI	D,TMP ;SET POINT
	00E3 214300	C	237	LXI	H,DCR02 ;DEADBAND
	00E8 3E00		238	MVI	A,0 ;NEGATIVE CONTROL ACTION
	00EA CDD807	C	239	CALL	CTLA
			240		
30	00ED DA0201	C	241	JC	CON3
	00F0 79		242	MOV	A,C
	00F1 B7		243	ORA	A
	00F2 3A0530		244	LDA	PORTB
	00FS CAF040	C	245	JZ	CON1
	00FB EAFB		246	ANI	NOT RYC02
35	00FA C0FF00	C	247	JMP	CON2
	00FD F604		248	CON1: ORI	RYC02
	00FF 320530		249	CON2: STA	PORTB
			250		
	0102 213300	D	251	CON3: LXI	H,TMP ;CLEAR TEMP
	0105 0604		252	MVI	B,4
	0107 CD0000	E	253	CALL	CLRM
			254		
40			255		;CHECK CO2 LIMIT
	010A 110A40		256	LXI	D,ESPCO2 ;GET CO2 SET POINT
	010D CD1E08	C	257	CALL	SPCV ;CONVERT
			258		
	0110 013300	D	259		SET POINT < 3%
45	0113 114F00	C	260	LXI	B,TMP ;SET POINT
	0116 213700	D	261	LXI	D,PCS ;- 3%
	0119 CD0000	E	262	LXI	H,LIMP+4
	011C 3A3A00	D	263	CALL	SUB32
	011F 0F		264	LDA	TMP+7 ;GET SIGN BIT
	0120 DAB501	C	265	RRC	; -VE
50			266	JC	CON4 ;YES, SET TO 5%
			267		
			268		> 3% SET POINT = SET POINT + 5%

EP 0 353 021 B2

TIS-II 8030/3085 MACRO ASSEMBLER, V4.1
TRANSFRESH 300 SERIES CONTROLLER

TFCVF

5	LOC	OBJ	LINE	SOURCE	STATEMENT
			269	LXI	B,TMP ;SET POINT =
			270	LXI	D,PCS ;SET POINT +
			271	LXI	H,TMP+5 ;5%
			272	CALL	AD932
10			273	LXI	D,TMP+5 ;-> SETPOINT + 5%
			274	JMP	CONS
			275		
			276	LXI	< 5% SET POINT = 5%
			277	CON4:	D,PCS ;-> 5%
			278		
15			279	CON5:	LXI B,TCO2 ;-> CO2 COMPENSATED
			280	LXI	H,PC1 ;-> DEADBAND
			281	MVI	A,O. ;CONTROL +VE
			282	CALL	CTLA
			283		
			284		DO CONTROL ACTION
20			285	JC	CON6 ;ACTION REQUIRED, NO ->
			286	MOV	A,C ;ON OR OFF
			287	ORA	A
			288	LDA	PORTB ;GET PORT
			289	JZ	CONA ;OFF ->
			290	ANI	NOT RYTB ;LIMIT OFF
25			291	JMP	CONB
			292	ORI	RYTB ;LIMIT ON
			293	STA	PORTB
			294		
			295	CON6:	LDA PORTB ;CHECK LIMIT
			296	ANI	RYTB ;LIMIT SET?
30			297	JZ	CONC ;NO, CONT
			298	LDA	PORTB ;GET PORT AGAIN
			299	ORI	RY02 ;YES, SET RY02
			300	STA	PORTB
			301	JMP	DPTR ;NEXT FUNCTION
			302		
35			303	CONC:	LXI H,TMP ;CLEAR TEMP
			304	MVI	B,B
			305	CALL	CLRM
			306		
			307		;DO CONTROL ACTION ON OXYGEN
			308	LXI	D,ESPO2 ;OXYGEN SET POINT
			309	CALL	SPCV ;CONVERT
40			310		
			311		;POINT TO APPROPRIATE O2 CELL FOR CONTROL
			312	LXI	H,AQ2A ;-> Q2A
			313	LDA	Q2CF ;FLAG SET?
			314	ORA	A
45			315	JZ	CON7 ;NO, CONT
			316		
			317	LXI	H,AQ2B ;YES POINT TO REF
			318		
			319	CON7:	MOV B,H ;H,L -> Q2 VALUE TO USE
			320	MOV	C,L ;TRANSFER TO B,C
			321	LXI	D,TMP ;-> O2 SET-POINT
50			322	LXI	H,DB02 ;-> O2 DEAD BAND
			323	MVI	A,OFFH

EP 0 353 021 B2

SIS-II 8080/8085 MACRO ASSEMBLER, V4.1
TRANSFRESH 300 SERIES CONTROLLER TFCVF

	LOC	OBJ	LINE	SOURCE STATEMENT
5			324	CALL CTLA
			325	
	0193	DAAE01	326	JC DPPTR
	0195	79	327	MOV A,C
10	0197	B7	328	ORA A
	0198	3AC350	329	LDA PORTB
	019B	CAAJ01	330	JZ CON8
	019E	E6FE	331	ANI NOT RY02
	01A0	CJA301	332	JMP CON9
	01A3	F601	333	CON9: ORI RY02
15	01A3	320550	334	CON9: STA PORTB
			335	
	01AB	112300	336	; SET DISPLAY POINTERS TO C02 AND O2
	01AB	210800	337	DPPTR: LXI D,TC02 ;-> C02 AVERAGE
	01AE	3A6900	338	LXI H,A02A ;-> C2A AVERAGE
20	01B1	B7	339	LDA 02CF ;C2 CONTROL FLAG
	01B2	CAB801	340	ORA A ;SET?
	01B3	210F00	341	JZ KPR ;YES, LEAVE OA2
			342	LXI H,A02B ;NO, CHANGE TO O2B
			343	
	01BG	3A6500	344	; ANY KEYS PRESSED
25	01BP	B7	345	KPR: LDA KEYF
	01BC	CA1F02	346	ORA A
			347	JZ MAIN3 ;NO, CONT
			348	
	01BF	3A0430	349	; NOW SEE WHICH KEY
	01C2	E60F	350	LDA PORTC ;GET KEY
	01C4	210B00	351	ANI OFH ;STRIP UPPER
30	01C7	110F00	352	LXI H,A02A ;-> O2A
	01CA	FE0D	353	LXI D,A02B ;-> O2B
	01CC	CA0902	354	CPI SWP1 ;O2A & O2B REQUIRED?
	01CF	211300	355	JZ KPR1 ;YES, JUMP OUT
	01D2	111700	356	LXI H,AT1 ;NO, -> TEMP 1
35	01D3	FE07	357	LXI D,AT2 ;-> TEMP 2
	01D7	CA0902	358	CPI SWP3
	01DA	212700	359	JZ KPR1
	01DD	111B00	360	LXI H,TT4 ;TEMPS 3 & 4
	01E0	FE0B	361	LXI D,AT3
	01E2	CA0902	362	CPI SWP4
40	01E5	B7	363	JZ KPR1
	01E6	CA0902	364	ORA A ;KEY RELEASED?
	01E9	213300	365	JZ KPR1 ;YES, EXIT
	01EC	0608	366	LXI H,TMP ;CLEAR TEMP
	01EE	CD0000	367	MVI B,B
	01F1	110E40	368	CALL CLR4
	01F4	CD1E08	369	LXI D,ESPC02 ;O2 SET POINT
45	01F7	3A3400	370	CALL SPCV ;CONVERT
	01FA	323800	371	LDA TMP+1 ;GET VALUE
	01FD	110A40	372	STA TMP+3
	0200	CD1E08	373	LXI D,ESPC02 ;O2 SET POINT
	0203	213700	374	CALL SPCV
	0206	113300	375	LXI H,TMP+4
50			376	LXI D,TMP
			377	
			378	; KEY PRESSED

EP 0 353 021 B2

APPENDIX 2

IS-II 8080/6085 MACRO ASSEMBLER, V4.1 TFCVF
ANSFRESH 300 SERIES CONTROLLER

5	LOC	CBJ	LINE	SOURCE STATEMENT
	06FF 35		1120	DCR H
	0700 C2B106	C	1121	JNZ AVRG
			1122	
10	0703 3EFF		1123	MVI A,OFFH ;SET FIRST TIME FLAG
	0705 326A00	D	1124	STA FIRSTP
			1125	
			1126	;NOW COMPENSATE THE AVERAGE VALUES
			1127	;EXPAND TEMPERATURE SCALE
15	0708 011F00	D	1128 TFC2: LXI B,AT4 ;AVERAGE TEMP	
	0708 11B307	C	1129 LXI D,THR ; X 3 =	
	070E 212700	D	1130 LXI H,TT4 ;TRUE TEMPERATURE	
	0711 CD0000	E	1131 CALL MUL32	
			1132	
			1133	;COMPENSATE CO2 FOR TEMPERATURE
20	0714 012700	D	1134 LXI B,TT4 ;DELTA T	
	0717 11C807	C	1135 LXI D,K4	
	071A 213D00	D	1136 LXI H,TMP1	
	071D CD0000	E	1137 CALL SUB32	
			1138	
	0720 013D00	D	1139 LXI B,TMP1 ;DELTA T X 200	
	0723 11CF07	C	1140 LXI D,K5	
25	0726 213300	D	1141 LXI H,TMP	
	0729 CD0000	E	1142 CALL MUL32	
			1143	
	072C 010700	D	1144 LXI B,AC02 ;CO2A X 1000	
	072F 11D307	C	1145 LXI D,K6	
	0732 212300	D	1146 LXI H,TCG2	
	0735 CD0000	E	1147 CALL MUL32	
30			1148	
	0738 012300	D	1149 LXI B,TCG2 ;(CO2A X 1000)	
	0739 113300	D	1150 LXI D,TMP ; - ((TT4 - 64000) X 200)	
	073E 212300	D	1151 LXI H,TC02	
	0741 CD0000	E	1152 CALL SUB32	
			1153	
35	0744 013500	D	1154 LXI B,TMP1 ;(TT4 - 64000)/569	
	0747 11D707	C	1155 LXI D,K7	
	074A 213D00	D	1156 LXI H,TMP1	
	074D CD0000	E	1157 CALL DIV32	
			1158	
40	0750 01D307	C	1159 LXI B,K6 ;1000 - (DELTA T - 64000)	
	0753 113D00	D	1160 LXI D,TMP1 ;-----	
	0756 213D00	D	1161 LXI H,TMP1 ;----- 569	
	0759 CD0000	E	1162 CALL SUB32	
			1163	
	075C 012300	D	1164 LXI E,TCG2 ;A - 0.2(DELTA T)	
	075F 113D00	D	1165 LXI D,TMP1 ;-----	
45	0762 212300	D	1166 LXI H,TCG2 ; I - 0.0043(DELTA T)	
	0765 CD0000	E	1167 CALL DIV32	
			1168	
			1169	;COMPENSATE CO2 FOR O2 CONCENTRATION
50	0768 010E00	D	1170 LXI B,A02A ;-> O2A	
	076B 3A6900	D	1171 LDA O2CF ;GET APPROPRIATE	
	076E E7		1172 ORA A ;O2 READING	
	076F CA7507	C	1173 JZ AVG1	
	0772 010F00	D	1174 LXI B,A02B	

EP 0 353 021 B2

315-II 6020/2065 MACRO ASSEMBLER, V4.1 TFCVF
TRANSFRESH 300 SERIES CONTROLLER

	LOC	OBJ	LINE	SOURCE STATEMENT
5			1175	
			1176	;COMPENSATE CO2 DATA
	0775	115B07	C 1177	Avg1: LXI D,TEN ;CO2 / 10
	0778	213D00	D 1178	LXI H,TMP1
	0779	CD0000	E 1179	CALL DIV32
10			1180	
	077E	012300	D 1181	LXI B,TC02 ;CO2 + 02/10
	0781	113D00	D 1182	LXI D,TMP1
	0784	213D00	D 1183	LXI H,TMP1
	0787	CD0000	E 1184	CALL ADD32
15			1185	
	078A	013D00	D 1186	LXI B,TMP1 ;(CO2 + 02/10) - 2(UNITS)
	078D	11AF07	C 1187	LXI D,TWOU
	0790	213D00	D 1188	LXI H,TMP1
	0793	CD0000	E 1189	CALL SUB32
20			1190	
	0796	013D00	D 1191	LXI B,TMP1 ;(CO2 - 2 + 02/10)
	0799	11B707	C 1192	LXI D,NINE -----
	079C	213D00	D 1193	LXI H,TMP1 ; 9
	079F	CD0000	E 1194	CALL DIV32
25			1195	
	07A2	013D00	D 1196	LXI B,TMP1 ;(CO2 - 2 + 02/10) X 10/9
	07A5	11BB07	C 1197	LXI D,TEN
	07A8	212300	D 1198	LXI H,TC02
	07AB	CD0000	E 1199	CALL MUL32
30			1200	
	07AE	C9	1201	RET
			1202	
	07AF	7C14	1203	TWOU: DW 5244,0 ;TWO (UNITS)
	07B1	0000	1204	THR: DW 3,0 ;THREE
	07B3	0300	1205	NINE: DW 9,0 ;NINE
	07B5	0000	1206	TEN: DW 10,0 ;TEN
	07BD	0000	1207	K1: DW 625,0 ;CONSTANT 1
35			1208	K2: DW 22535,0 ;CONSTANT 2
	07C1	0000	1209	K3: DW 15,0 ;CONSTANT 3
	07C3	395B	1210	K4: DW 64000,0 ;CONSTANT 4
	07C5	0000	1211	K5: DW 20,0 ;CONSTANT 5
	07C7	1000	1212	K6: DW 1000,0 ;CONSTANT 6
	07C9	0000	1213	K7: DW 567,0 ;CONSTANT 7
40			1214	
	07CD	0000	1215	;*****
	07CF	1400	1216	
	07D1	0000	1217	;CLTA:- CONTROL ACTION SUBROUTINE
	07D3	EB03		
	07D5	0000		
	07D7	3902		
	07D9	0000		
45			1218	
			1219	

50

55

EP 0 353 021 B2

IIS-II 8080/8085 MACRO ASSEMBLER, V4.1 TFCVF
 LANGFRESH 300 SERIES CONTROLLER.

	LOC	CBJ	LINE	SOURCE STATEMENT		
5			1219 ;ENTER: BC -> INPUT VARIABLE			
			1220 ; DE -> SET-POINT VALUE			
			1221 ; HL -> DEADBAND VALUE			
			1222 ; A = CONTROL ACTION, OO=+VE, FF=-VE			
			1223			
10			1224 ;EXIT: CARRY, NO ACTION ERROR<DEADBAND			
			1225 ; C = ACTION OO(OFF), FF(ON).			
			1226			
			1227 ;-----			
			1228			
15	07DB FS	07DC ES	1229 CTLA: PUSH PSW ;SAVE ACTION			
	07DC ES		1230 PUSH H . ;SAVE DEADBAND POINTER			
			1231			
			1232 ;ENTER3 WITH BC, DE SET			
	07DD 213300	D	1233 LXI H,TMP ;ERROR			
	07E0 CD0000	E	1234 CALL SUBJ2			
			1235			
20	07E3 AF		1236 XRA A ;RESET			
	07E4 326800	D	1237 STA NEGF ;NEGATIVE FLAG			
			1238			
	07E7 213500	D	1239 LXI H,TMP+J ;			
	07EA 7E		1240 MOV A,M ;ERROR -VE?			
	07EB 07		1241 RLC			
25	07EC D2FA07	C	1242 JNC \$+14 ;NO, ->			
	07EF 3EFF		1243 MVI A,0FFH ;YES,			
	07F1 326800	D	1244 STA NEGF ;NEGATIVE FLAG			
	07F4 213300	D	1245 LXI H,TMP			
	07F7 CD0000	E	1246 CALL COMPHL ;MAKE POSITIVE			
			1247			
30	07FA 013300	D	1248 LXI B,TMP ;ERROR			
	07FD D1		1249 POP D ;DEADBAND			
	07FE 213300	D	1250 LXI H,TMP ;CONTROL REQUIRED			
	0801 CD0000	E	1251 CALL SUBJ2			
			1252			
35	0804 3A3600	C	1253 LDA TMP+J ;ERROR < DEADBAND?			
	0807 07		1254 RLC			
	0808 C1		1255 POP B ;GET ACTION			
	0809 DG		1256 RC ;ERROR < DEADBAND, RETURN			
	080A 70		1257 MOV A,B			
	080B B7		1258 CRA A ;ACTION + OR -			
	080C CA1108	C	1259 JZ \$+5 ;ACTION +,RETURN WITH 0CH			
	080F 3EFF		1260 MVI A,0FFH ;ACTION -,RETURN WITH OFFH			
	0811 4F		1261 MOV C,A ;PUT ACTION IN C			
40	0812 3A6800	D	1262			
	0815 B7		1263 LDA NEGF ;WAS ERROR -VE?			
	0818 CA1C08	C	1264 CRA A			
	0819 79		1265 JZ \$+6 ;NO, ->			
	081A 2F		1266 MOV A,C ;YES, COMPLEMENT			
	081B 4F		1267 CMA			
45			1268 MOV C,A			
			1269			
	081C AF		1270 XRA A ;CLEAR ACTION FLAG			
	081D C9		1271 RET			
			1272			
			1273 ;-----			

50

Claims

1. A method of transporting a quantity of a comestible which may be subject to degradation as a result of respiration during transportation, comprising the steps of:
- 55 (a) sealing or substantially sealing said quantity of the respiring comestible within a container, wherein 'container' is defined as any means defining storage space for respiring comestibles, sufficiently to ensure that less oxygen of the ambient air can diffuse into the container than is

EP 0 353 021 B2

- required for full respiration by the respiring comestible, flushing the container with an oxygen low or oxygen free gas so as to provide a reduced oxygen level in the sealed or substantially sealed container, such flushing occurring before, during and/or after said sealing or substantial sealing, and (b) transporting the container with the respiring comestible therein while (i) monitoring the oxygen level within said container and automatically adjusting the oxygen level as necessary by a positive infusion of ambient air into the container in response to such monitoring towards an optimum or predetermined value or range of values and (ii) monitoring the carbon dioxide level within said container and adjusting the carbon dioxide level as necessary in response to such monitoring towards and optimum or predetermined value or range of values without reliance upon flushing with an oxygen low or oxygen free gas, said adjustment being firstly by means of a scrubbing of the air within said container should said carbon dioxide level rise above a first predetermined value, and, secondly, should said carbon dioxide level rise above a second higher predetermined value, by the positive infusion of ambient air into the container.
- 15 2. A method as claimed in claim 1 wherein said container is refrigerated and there is automatic adjustment of the temperature.
3. Apparatus for transporting a quantity of respiring comestibles which may be degraded by respiration, said apparatus comprising:
- 20 transportable means defining a volume of a gaseous environment for said comestibles capable of being substantially sealed and in which the comestibles to be transported can be carried; means to seal or substantially seal said volume after loading with said comestibles such that less oxygen from the ambient air can diffuse into the environment than is required for the respiration;
- 25 means to enable flushing of the environment with an oxygen free or low gas to reduce the oxygen content thereof below that of ambient air; means to monitor the oxygen content of the environment;
- means to monitor the carbon dioxide content of the environment;
- 30 means responsive to the means to monitor said oxygen content to cause a positive infusion of ambient air into the environment should the oxygen content be or fall below a predetermined value;
- 35 means responsive to the means to monitor said carbon dioxide content to cause passage of gas within the environment through means to scrub at least some of the carbon dioxide therefrom should said carbon dioxide content rise above a first predetermined value; and
- means responsive to the means to monitor said carbon dioxide content to cause a positive infusion of ambient air into the environment should said carbon dioxide content not be maintained below a higher second predetermined value by said means to scrub at least some carbon dioxide from the environment.
- 40 4. Apparatus as claimed in claim 3 wherein said environment is within a container which defines a storage space for respiring comestibles.
5. Apparatus as claimed in claim 3 wherein there is provided means to monitor the temperature of the environment and additionally means responsive to the means to monitor the temperature of the environment to adjust at least downwardly the temperature of the environment towards a predetermined value.
- 45 6. A gas controller for a container, wherein "container" is defined as any means defining a storage space for respiring comestibles, having means for extraction of CO₂ from the container air and means for exchange of ambient air with container air, said controller comprising:
- 50 a microprocessor, read-only memory and read-write memory connected to a common communication bus;
- a carbon dioxide detector for monitoring the level of carbon dioxide in the container air;
- an oxygen detector for monitoring the level of oxygen in the container air;
- means for connecting the output of said detectors to said bus; and
- an output port connected to said bus for output from said microprocessor of control signals which activate/deactivate said means for extraction and means for exchange;
- 55 wherein said microprocessor executes a program stored in said read-only memory which program:
- (a) monitors said carbon dioxide and oxygen level;

EP 0 353 021 B2

- (b) activates/deactivates said means for extraction if said carbon dioxide level rises above/falls below a predetermined carbon dioxide level or range of levels;
- (c) activates/deactivates said means for exchange if said carbon dioxide level rises above/falls below a predetermined carbon dioxide high limit or range of limits exceeding said carbon dioxide level or range of levels; and
- (d) activates/deactivates said means for exchange if said oxygen level falls below/rises above a predetermined oxygen level or range of levels.
7. A gas controller according to claim 6 wherein said activation/deviation comprises opening/closing of solenoid valves.
8. A gas controller according to claim 6 or claim 7 wherein said predetermined levels are preferred levels for transport of respiring comestibles within said container.
9. A gas controller according to any one of claims 6 to 8 wherein said predetermined carbon dioxide limit is a limit above which unacceptable damage occurs to comestibles being transported in said container.
10. A gas controller according to any one of claims 6 to 9 wherein said means for connecting the output of said detectors to said bus comprises an analog multiplexer in series with an analog-to-digital converter.
11. A gas controller according to any one of claims 6 to 10 wherein said program records at predetermined intervals said carbon dioxide and oxygen levels in a removable memory element connected to said microprocessor via said bus.

26 Patentansprüche

1. Verfahren zum Transport einer Menge eines Lebensmittels, das sich während des Transports infolge Atmung zersetzen kann, umfassend die folgenden Schritte:
- (a) die Menge des atmenden Lebensmittels in einem Behälter dicht oder im wesentlichen dicht verschließen, wobei "Behälter" definiert ist als jede Einrichtung, die einen Lagerraum für atmende Lebensmittel aufweist, der mit hinreichender Sicherheit gewährleistet, daß weniger Sauerstoff aus der Umgebungsluft in den Behälter eindringen kann als von dem atmenden Lebensmittel zur vollständigen Atmung benötigt wird, Spülen des Behälters mit einem sauerstoffarmen oder sauerstofffreien Gas, so daß in dem dicht oder im wesentlichen dicht verschlossenen Behälter ein verminderter Sauerstoffgehalt erreicht wird, wobei das Spülen vor, während und/oder nach dem dichten oder im wesentlichen dichten Verschließen erfolgt, und
- (b) Transportieren des Behälters mit dem darin enthaltenen atmenden Lebensmittel, während (i) der Sauerstoffgehalt in dem Behälter überwacht und der Sauerstoffgehalt nach Bedarf entsprechend dieser Überwachung durch zwangsläufiges Einleiten von Umgebungsluft in den Behälter automatisch auf einen optimalen oder vorbestimmten Wert oder Wertebereich reguliert wird, und (ii) Überwachen des Kohlendioxidgehalts in dem Behälter und Regulieren des Kohlendioxidgehalts nach Bedarf entsprechend dieser Überwachung auf einen optimalen oder vorbestimmten Wert oder Wertebereich, ohne daß zu diesem Zweck mit einem sauerstoffarmen oder sauerstofffreien Gas gespült wird, wobei die Regulierung zunächst durch Waschen der in dem Behälter befindlichen Luft erfolgt, wenn der Kohlendioxidgehalt über einen ersten vorbestimmten Wert ansteigt, und zweitens, wenn der Kohlendioxidgehalt über einen zweiten höheren vorbestimmten Wert ansteigt, durch zwangsläufiges Einleiten von Umgebungsluft in den Behälter.
2. Verfahren nach Anspruch 1, bei dem der Behälter gekühlt wird und eine automatische Temperaturregelung erfolgt.
3. Verfahren zum Transport einer Menge atmender Lebensmittel, die sich durch Atmung zersetzen können, wobei die Vorrichtung folgendes umfaßt:
 eine transportable Einrichtung, die ein Volumen einer gasförmigen Umgebung für die Lebensmittel aufweist, das im wesentlichen dicht verschlossen werden kann, und in dem die zu transportierenden Lebensmittel getragen werden können;
 eine Einrichtung, mit der das Volumen bzw. der Hohlraum nach dem Beschicken mit den Lebensmitteln dicht oder im wesentlichen dicht verschlossen wird, so daß weniger Sauerstoff aus der Umgebungsluft

EP 0 353 021 B2

- in den Hohlraum eindringen kann als für die Atmung erforderlich ist;
eine Einrichtung, mit der der Hohlraum mit einem sauerstofffreien oder sauerstoffarmen Gas gespült werden kann, um seinen Sauerstoffgehalt unter den der Umgebungsluft abzusenken;
eine Einrichtung zur Überwachung des Sauerstoffgehalts in dem Hohlraum;
5 eine Einrichtung zur Überwachung des Kohlendioxidgehalts in dem Hohlraum;
eine Einrichtung, die in Abhängigkeit von der Einrichtung zur Überwachung des Sauerstoffgehalts eine zwangsläufige Einleitung von Umgebungsluft in den Hohlraum veranlaßt, wenn der Sauerstoffgehalt einen vorbestimmten Wert besitzt oder unter diesen abfällt;
eine Einrichtung, die in Abhängigkeit von der Einrichtung zur Überwachung des Kohlendioxidgehalts
10 Gas in dem Hohlraum durch die Einrichtung strömen läßt, um wenigstens etwas von dem Kohlendioxid herauszuwaschen, wenn der Kohlendioxidgehalt über einen ersten vorbestimmten Wert ansteigt; und
eine Einrichtung, die in Abhängigkeit von der Einrichtung zur Überwachung des Kohlendioxidgehalts eine zwangsläufige Einleitung von Umgebungsluft in den Hohlraum veranlaßt, wenn der Kohlendioxid-
gehalt von der Einrichtung, die wenigstens etwas von dem Kohlendioxid aus dem Hohlraum heraus-
15 wäscht, nicht unter einem höheren zweiten vorbestimmten Wert gehalten wird.
4. Vorrichtung nach Anspruch 3, bei der der Hohlraum sich in einem Behälter befindet, der einen Lagerraum für atmende Lebensmittel aufweist.
- 20 5. Vorrichtung nach Anspruch 3, bei der eine Einrichtung zur Überwachung der Temperatur in dem Hohlraum vorgesehen ist und außerdem eine Einrichtung, die in Abhängigkeit von der Einrichtung zur Überwachung der Temperatur in dem Hohlraum die Temperatur in dem Hohlraum wenigstens nach unten auf einen vorbestimmten Wert reguliert.
- 25 6. Gasregler für einen Behälter, wobei "Behälter" definiert ist als jede Einrichtung, die eine Lagerraum für atmende Lebensmittel aufweist, umfassend eine Einrichtung zum Extrahieren von CO₂ aus der Behälterluft und eine Einrichtung zum Austausch von Umgebungsluft mit Behälterluft, wobei der Regler folgendes umfaßt:
einen Mikroprozessor, einen Nur-Lese-Speicher und einen Schreib-Lese-Speicher, die mit einem gemeinsamen Datenübertragungsbust verbunden sind;
30 eine Kohlendioxiddetektor zur Überwachung des Kohlendioxidgehalts in der Behälterluft;
einen Sauerstoffdetektor zur Überwachung des Sauerstoffgehalts in der Behälterluft;
eine Einrichtung, die den Ausgang der Detektoren mit dem Bus verbindet; und
einen Ausgabebaustein, der mit dem Bus verbunden ist, um von dem Mikroprozessor Steuersignale abzusetzen, die die Extraktionseinrichtung und die Austauscheinrichtung aktivieren bzw. deaktivieren;
35 wobei der Mikroprozessor ein Programm ausführt, das in dem Nur-Lese-Speicher gespeichert ist, wobei das Programm
a) den Kohlendioxidgehalt und den Sauerstoffgehalt überwacht;
b) die Extraktionseinrichtung aktiviert bzw. deaktiviert, wenn der Kohlendioxidgehalt einen vorbestimmten Wert oder Wertebereich übersteigt oder unter diesen abfällt;
40 c) die Austauscheinrichtung aktiviert bzw. deaktiviert, wenn der Kohlendioxidgehalt einen vorbestimmten Höchstwert oder Grenzwertbereich für den Kohlendioxidgehalt übersteigt oder unter diesen abfällt, der höher ist als der genannte Wert oder Wertebereich; und
d) die Austauscheinrichtung aktiviert bzw. deaktiviert, wenn der Sauerstoffgehalt unter einen vorbestimmten Wert oder Wertebereich absinkt oder diesen übersteigt.
- 45 7. Gasregler nach Anspruch 6, bei dem das Aktivieren/Deaktivieren das Öffnen/Schließen von Magnetventilen umfaßt.
- 50 8. Gasregler nach Anspruch 6 oder Anspruch 7, bei dem die vorbestimmten Werte bevorzugte Werte für den Transport atmender Lebensmittel in dem Behälter sind.
- 55 9. Gasregler nach einem der Ansprüche 6 bis 8, bei dem der vorbestimmte Kohlendioxidgrenzwert ein Grenzwert ist, über dem die in dem Behälter transportierten Lebensmittel in inakzeptabler Weise beschädigt werden.
10. Gasregler nach einem der Ansprüche 6 bis 9, bei dem die Einrichtung zum Verbinden des Ausgangs der Detektoren mit dem Bus einen Analogmultiplexer umfaßt, der mit einem A/D-Wandler in Reihe

EP 0 353 021 B2

geschaltet ist.

11. Gasregler nach einem der Ansprüche 6 bis 10, bei dem das Programm in vorbestimmten Abständen den Kohlendioxid- und Sauerstoffgehalt in ein herausnehmbares Speicherelement schreibt, das über 5 den Bus mit dem Mikroprozessor verbunden ist.

Revendications

1. Procédé de transport d'une quantité d'un produit comestible pouvant être sujet à altération en résultat 10 d'une respiration durant le transport, comportant les étapes consistant à:
 - (a) enfermer hermétiquement ou sensiblement hermétiquement ladite quantité du produit comestible respirant à l'intérieur d'un récipient, ledit "récipient" étant défini comme étant un moyen quelconque délimitant une chambre de stockage pour des produits comestibles respirants, suffisamment pour assurer que moins d'oxygène de l'air ambiant que la quantité nécessaire pour une respiration complète du produit comestible respirant puisse diffuser dans le récipient, balayer le récipient avec 15 un gaz pauvre en oxygène ou sans oxygène de manière à assurer un taux d'oxygène réduit dans le récipient hermétique ou sensiblement hermétique, un tel balayage se produisant avant, durant et/ou après ledit enfermement hermétique ou sensiblement hermétique, et
 - (b) transporter le récipient contenant le produit comestible respirant tout en (i) contrôlant le taux 20 d'oxygène à l'intérieur dudit récipient et en réglant automatiquement le taux d'oxygène nécessaire par une injection positive d'air ambiant dans le récipient en réponse à ce contrôle vers une valeur ou fourchette de valeurs optimal ou prédéterminée et (ii) en contrôlant le taux de gaz carbonique à l'intérieur dudit récipient et en réglant le taux de gaz carbonique nécessaire en réponse à ce contrôle vers une valeur ou une fourchette de valeurs optimal ou prédéterminée indépendamment 25 du balayage par un gaz pauvre en oxygène ou sans oxygène, ledit réglage étant tout d'abord effectué par épuration de l'air à l'intérieur dudit récipient au cas où ledit taux de gaz carbonique s'élève au-dessus d'une première valeur prédéterminée, et, en second lieu, au cas où ledit taux de gaz carbonique s'élève au-dessus d'une seconde valeur prédéterminée supérieure, par l'injection 30 positive d'air ambiant dans le récipient.
2. Procédé selon la revendication 1, dans lequel ledit récipient est réfrigéré et possède un réglage automatique de la température.
3. Dispositif de transport d'une quantité de produits comestibles respirants pouvant être altérés par 35 respiration, ledit dispositif comportant:
 - des moyens transportables délimitant un volume d'environnement gazeux pour lesdits produits comestibles pouvant être fermé pratiquement hermétiquement, et dans lesquels les produits comestibles devant être transportés peuvent être contenus;
 - des moyens pour fermer hermétiquement ou sensiblement hermétiquement ledit volume après 40 chargement desdits produits comestibles de telle sorte que moins d'oxygène de l'air ambiant que la quantité nécessaire pour la respiration puisse diffuser dans l'environnement;
 - des moyens permettant un balayage de l'environnement avec un gaz pauvre en oxygène ou sans oxygène pour réduire la teneur en oxygène de celui-ci au-dessous de celle de l'air ambiant;
 - des moyens pour contrôler la teneur en oxygène de l'environnement;
 - des moyens pour contrôler la teneur en gaz carbonique de l'environnement;
 - des moyens sensibles aux moyens pour contrôler la teneur en oxygène pour provoquer une injection positive d'air ambiant dans l'environnement au cas où la teneur en oxygène est ou tombe au-dessous d'une valeur prédéterminée;
 - des moyens sensibles aux moyens pour contrôler ladite teneur en gaz carbonique pour provoquer 50 un passage de gaz à l'intérieur de l'environnement à travers des moyens d'épuration d'au moins une partie du gaz carbonique de ceux-ci au cas où ladite teneur en gaz carbonique s'élève au-dessus d'une première valeur prédéterminée; et
 - des moyens sensibles aux moyens pour contrôler ladite teneur en gaz carbonique pour provoquer une injection positive d'air ambiant dans l'environnement au cas où ladite teneur en gaz carbonique 55 n'est pas maintenue au-dessous d'une seconde valeur prédéterminée supérieure par lesdits moyens d'épuration d'au moins une partie du gaz carbonique de l'environnement.

EP 0 353 021 B2

4. Dispositif selon la revendication 3, dans lequel ledit environnement se trouve à l'intérieur d'un récipient délimitant une chambre de stockage pour des produits comestibles respirants.
5. Dispositif selon la revendication 3, dans lequel sont prévus des moyens pour contrôler la température de l'environnement et de plus des moyens sensibles aux moyens contrôlant la température de l'environnement pour régler au moins à la baisse la température de l'environnement vers une valeur prédéterminée.
10. Contrôleur de gaz pour un récipient, dans lequel ledit "récipient" est défini comme étant un moyen quelconque délimitant une chambre de stockage pour des produits comestibles respirants, possédant des moyens pour une extraction de CO₂ de l'air du récipient et des moyens d'échange d'air ambiant avec l'air du récipient, ledit contrôleur comportant:
 - un microprocesseur, une mémoire morte et une mémoire de lecture-écriture connectés à un bus de communication commun;
 - 15. un détecteur de gaz carbonique pour contrôler le taux de gaz carbonique dans l'air du récipient;
 - un détecteur d'oxygène pour contrôler le taux d'oxygène dans l'air du récipient;
 - des moyens pour relier la sortie desdits détecteurs audit bus; et
 - un point de connexion de sortie relié audit bus pour une délivrance depuis ledit microprocesseur de signaux de commande qui activent/désactivent lesdits moyens d'extraction et lesdits moyens d'échange:
 - 20. dans lequel ledit microprocesseur exécute un programme mémorisé dans ladite mémoire morte, lequel programme:
 - (a) contrôle ledit taux de gaz carbonique et d'oxygène;
 - (b) active/désactive lesdits moyens d'extraction si ledit taux de gaz carbonique s'élève au-dessus de/s'abaisse au-dessous d'une limite ou fourchette de limites de gaz carbonique prédéterminées;
 - (c) active/désactive lesdits moyens d'échange si ledit taux de gaz carbonique s'élève au-dessus de / s'abaisse au-dessous d'une limite ou fourchette de limites supérieure de gaz carbonique prédéterminées dépassant ladite limite ou fourchette de limites de gaz carbonique.
 - (d) active/désactive lesdits moyens d'échange si ledit taux d'oxygène tombe au-dessous/s'élève au-dessus d'un taux ou d'une fourchette de taux d'oxygène prédéterminés.
25. 7. Contrôleur de gaz selon la revendication 6, dans lequel ladite activation/désactivation comporte l'ouverture/fermeture d'électro-vannes.
30. 8. Contrôleur de gaz selon la revendication 6 ou la revendication 7, dans lequel lesdits taux prédéterminés sont des taux préférés pour un transport de produits comestibles respirants à l'intérieur dudit récipient.
35. 9. Contrôleur de gaz selon l'une quelconque des revendications 6 à 8, dans lequel ladite limite prédéterminée de gaz carbonique est une limite au-dessus de laquelle une détérioration inadmissible est provoquée pour des produits comestibles transportés dans ledit récipient.
40. 10. Contrôleur de gaz selon l'une quelconque des revendications 6 à 9, dans lequel lesdits moyens reliant la sortie desdits détecteurs audit bus comportent un multiplexeur analogique en série avec un convertisseur analogique-numérique.
45. 11. Contrôleur de gaz selon l'une quelconque des revendications 6 à 10, dans lequel ledit programme enregistre à des intervalles prédéterminés lesdits taux de gaz carbonique et d'oxygène dans un élément de mémoire amovible connecté audit microprocesseur par l'intermédiaire dudit bus

50

55

EP 0 353 021 B2

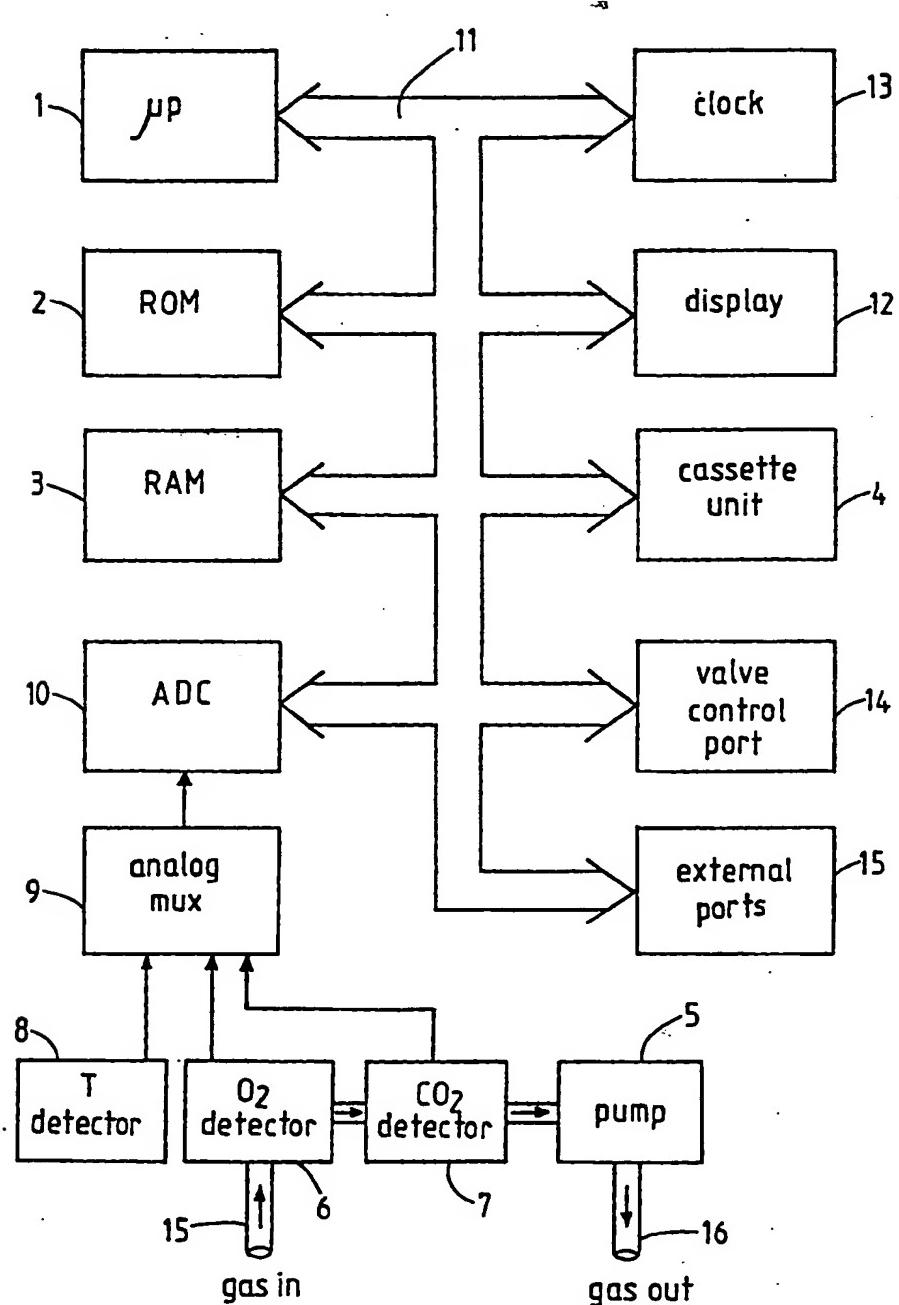


FIG.1

EP 0 353 021 B2

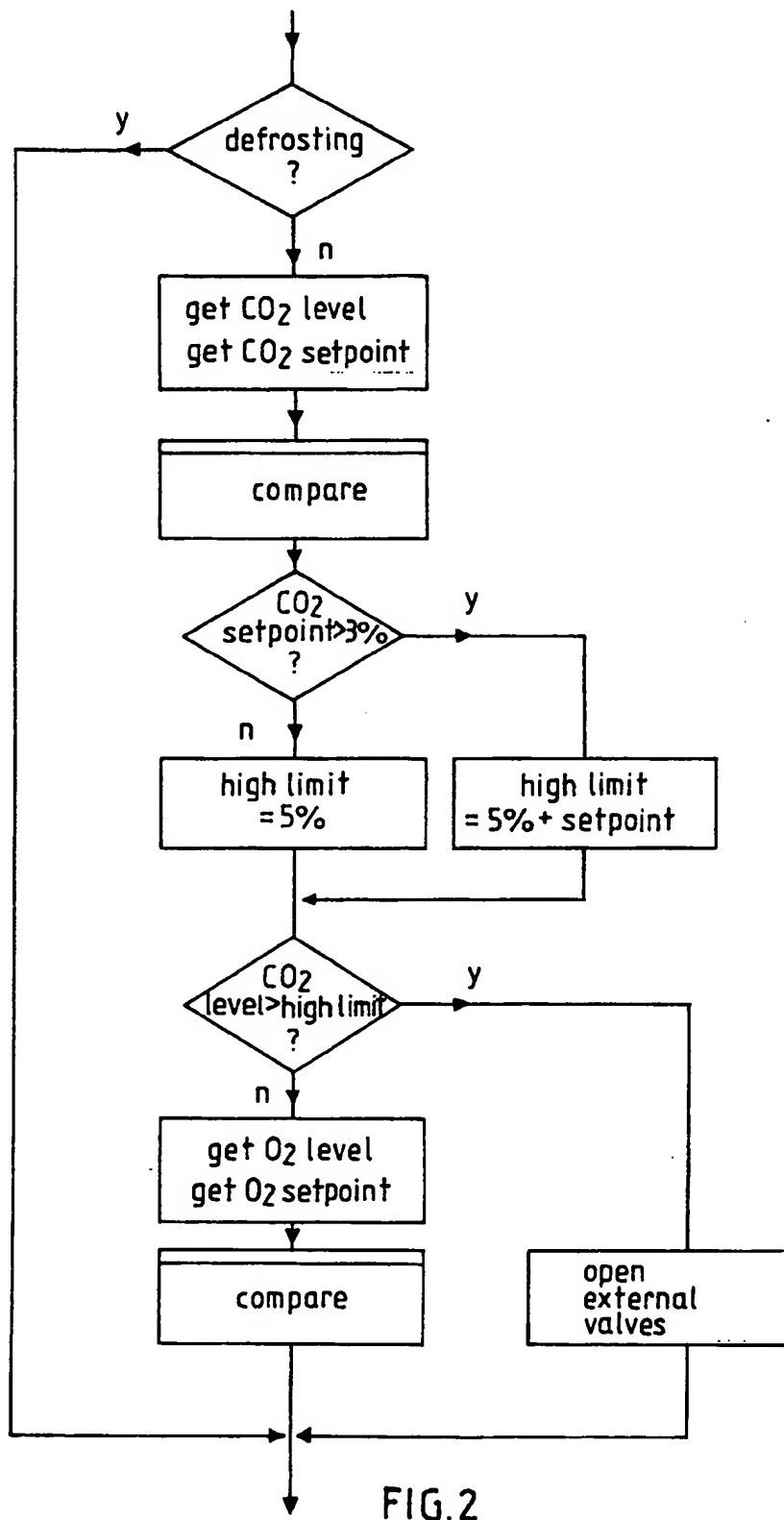


FIG.2

EP 0 353 021 B2

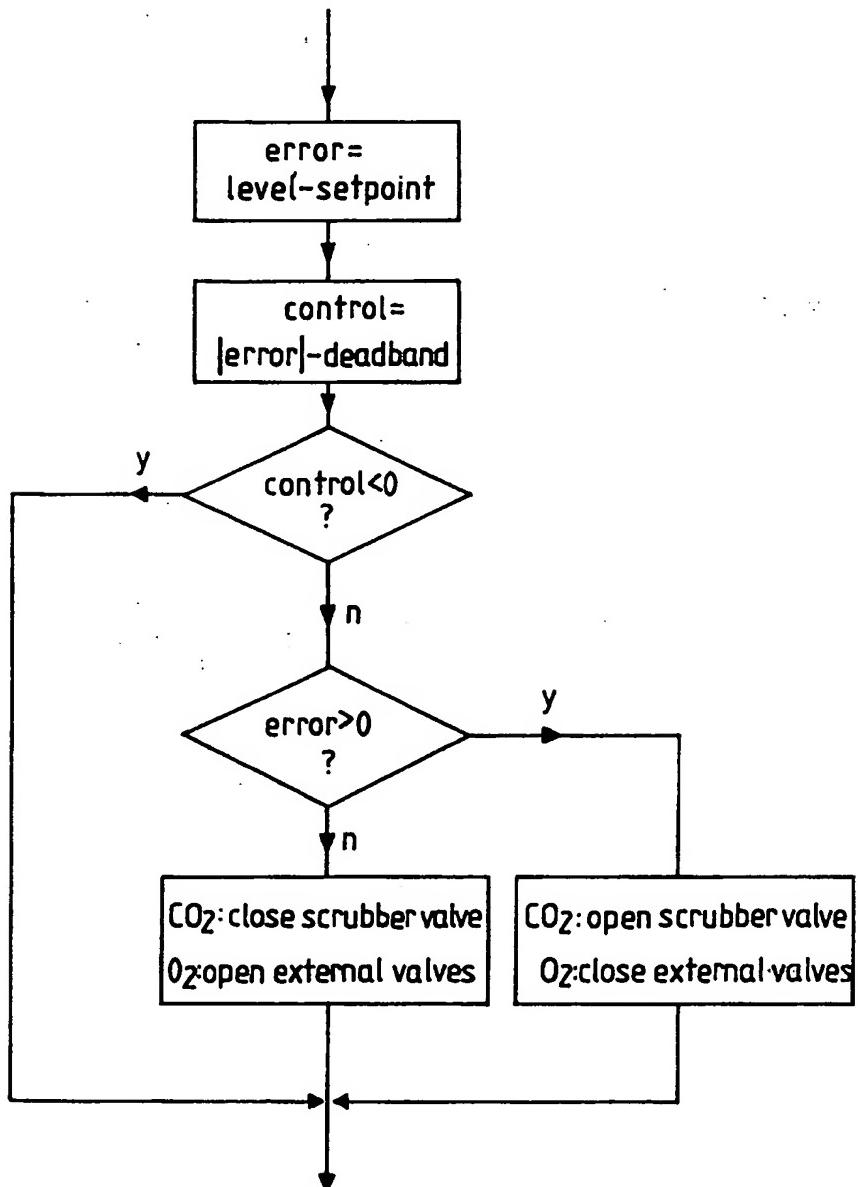


FIG. 3